PATENT 7/17/67



Case Docket No. ORYXE.024A Date: September 20, 2002

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant(s) : ORYXE.024A

Appl. No. : 10/084,601

Filed: February 26, 2002

For : METHOD AND

COMPOSITION FOR USING

ORGANIC, PLANT-DERIVED,

OIL-EXTRACTED

MATERIALS IN GASOLINE ADDITIVES FOR REDUCED

EMISSIONS

Examiner : Unknown

Group Art Unit: 1714

I hereby certify that this correspondence and all marked attachments are being deposited with the United States Postal Service as first class mail in an envelope addressed to: United States Patent and Trademark Office, P.O. Box 2327, Arlington, VA 22202, on

September 20, 2002

Eric B. Ives, Reg. No. 50,928

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TC 1700

TRANSMITTAL LETTER

United States Patent and Trademark Office P.O. Box 2327 Arlington, VA 22202

ATTENTION: APPLICATION BRANCH

Dear Sir:

Enclosed for filing in the above-identified application are:

- (X) An Information Disclosure Statement.
- (X) A PTO Form 1449 with fifty two (52) references.
- (X) The Commissioner is hereby authorized to charge any additional fees which may be required, or credit any overpayment, to Account No. 11-1410.
- (X) Return prepaid postcard.

Eric B. Ives

Registration No. 50,928

Agent of Record



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant	:	JORDAN, Frederick L.)	Group Art Unit 1714	
App. No.	:	10/084,601)		^
Filed	:	February 26, 2002)		RECEIVE
For	:	METHOD AND COMPOSITION FOR USING ORGANIC, PLANT-DERIVED, OIL- EXTRACTED MATERIALS IN GASOLINE ADDITIVES FOR REDUCED EMISSIONS)))))		TC 1700
Examiner	:	Unknown)		

INFORMATION DISCLOSURE STATEMENT

United States Patent and Trademark Office P.O. Box 2327 Arlington, VA 22202

Dear Sir:

Enclosed is form PTO-1449 listing references that are also enclosed. This Information Disclosure Statement is being filed before the receipt of a first Office Action on the merits, and presumably no fee is required in accordance with 37 C.F.R. § 1.97(b)(3). If a first Office Action on the merits was mailed before the mailing date of this Statement, the Commissioner is authorized to charge the fee set forth in 37 C.F.R. § 1.17(p) to Deposit Account No. 11-1410.

Respectfully submitted,

KNOBBE, MARTENS, OLSON & BEAR, LLP

Dated: 9/20/2007

Eric B. Ives

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FORM PTO-1449

U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE ATTY, DOCKET NO. ORYXE.024A

APPLICATION NO. 10/084,601

INFORMATION DISCLOSURE STATEMENT **BY APPLICANT**

APPLICANT Frederick L. Jordan

FILING DATE February 26, 2002 **GROUP** 1714

(USE SEVERAL SHEETS IF NECESSARY)

TOO TOO U.S. PATENT DOCUMENTS CLASS SUBCLASS FILING DATE DOCUMENT NUMBER DATE NAME **EXAMINER** (IF APPROPRIATE) INITIAL 2,818,417 12/31/57 Brown et al. 3,018,247 1 01/23/62 Anderson et al. 3,438,757 04/15/69 Honnen et al. 3,524,909 08/18/70 Braus et al. 3,655,833 04/11/72 Eggensperger et al. 3,920,661 11/18/75 Ramey et al. 260 270 3,941,745 03/02/76 Dexter et al. 260 45.8 NT 3,991,012 260 45.75 N 11/09/76 Ramey et al. 4,000,113 12/28/76 260 45.8 N Stephen 4,007,157 02/08/77 260 45.8 N Ramey et al. 4,051,102 260 45.8 N 09/27/77 Ramey et al. 4,077,941 03/07/78 Stephen et al. 260 45.75 N 4,081,475 03/28/78 Spivack 560 55 4,089,842 45.75 C 260 05/16/78 Ramey et al. 4,093,586 06/06/78 260 45.8 N Stephen 4,191,682 03/04/80 Ramey et al. 260 45.8 N 4,191,829 546 222 03/04/80 Ramey et al. 4,207,229 06/10/80 Spivack 260 45.8 NT 4,231,759 44 75 11/04/80 Udelhofen et al. 4,270,930 44 71 06/02/81 Campbell et al. 4,274,835 06/23/81 Jordan 44 1 SR 4,670,021 44 06/02/87 Nelson et al. 66 4,734,519 03/29/88 Dunski et al. 560 75 4,806,675 02/21/89 Dunski et al. 560 75 5,024,775 252 52 R 06/18/91 Hanlon et al. 5,076,814 12/31/91 44 450 Hanlon et al.

DATE CONSIDERED

*EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED, INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.

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	FORM PTO-1449	U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE	ATTY. DOCKET NO. ORYXE.024A	APPLICATION NO. 10/084,601
		DISCLOSURE STATEMENT		
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	/	4,504,499	3/12/85	Finnan, J.L.			

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INITIAL							YES	NO
	1	WO0179398	25/10/01	PCT	C10L	1/18		

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PE INFORMATION DISCLOSURE STATEMENT BY APPLICANT SCIP 2 3 2002 (USESSEVERAL SHEETS IF NECESSARY)			APPLICANT Frederick L. Jordan				
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